Annals of New York Restaurants That Flourished Long Ago Show Cost of Living Was Source of Grumbling Then as Now, Despite Contrast in Prices-Extracts From Old Letters and Philip Hone's Diary Throw Interesting Light on Manners, Problems and Pleasures of Everyday Life in the Early '80's

By ARTHUR B. MAURICE.

HETHER it be a matter of a hundred years or six years the study of a bill of fare of hotel or restaurant of old Manhattan is certain to stir the New Yorker to-day to envy of both palate and of

of the manners, daily problems and annoyances and pleasures of the old city. He was a New Yorker net merely because he happened to be born in the city, but because of his great capacity for grumbling at every possible occasion. When the cost of living went up he dropped politics and social events to scold at the rapacity of the pur-



shown some personal and gossipy let-ters written in the seventies by a man a June day in 1848. There was apparlage, had lived there all his life and was destined to die there. Every now and then there was an allusion to the exorbitant charges of the market men and the general upward tendency in hotel prices.

In one letter he was moved to genuine exasperation. He had been reading a book and one passage in particwrongs. The book was a description of Charles Dickens's kecond visit to the United States, written by his secretary, Charles Dobley. When the vessel bringing the novelist and the chron teler to America stopped at Halifax venders of sea food thronged to the dock. A barrow full of lobsters might be had for sixty cents, and people ate only the claws, tossing the rest away. "A barrow full of lobsters for sixty records the indignant Green wich Villager, "And the other day was charged the outrageous price of orty cents for a single broiled lob-

sent writer was a substantial meal might ther who had been born in Greenwich Vil- ently no reason why a patron should leave the table hungry. The French dishes are printed just as they uppeared in the original bill of fare.

Bischfish.

Boiled Leg of Mution,
Fowl, Oyster Sauce.
Fricasse of Chicken, a la New Tork.
Tette de Veau, en Tortus.
Cotellettes de Mouton, Saute aux Pemmes.
Filet de Veau, Pique a la Macedoine.
Tendon d'Agneau, Pures au Naveis.
Fois de Volaille, Sautes, a la Bordelsise.
Croquettes de Pommes de Torre.
Ham.
Biewed Oysters.
Boeuf Boulill, Sauce Piquante.
Macaroni a l'Italienne.
Beef.
Beef.
Veal.

Lamb, Mint Sauce. Chicken. VEGETABLES.

Mashed Potatoes.
Turnips. Asparagus.
PASTRY. Roman Punch. Tarts, &c.

DESSERT.

Strawberries and Cream.

Almenda. Walnuts, &c. Fifteen years before that bill of fare The wealth of this country is was served Holt's Hotel was opened. soing to the farmers and the hotel It was in its day one of the wonders Then there was Philip Hone, who the largest and most magnificent flary that is the best picture we have But there was one drawback. Even

Apple Industry Faces Decline

since 1910. Comparatively few young Cumberland region of Virginia, West trees, therefore, are coming into bear- Virginia, Maryland and Pennsylvania, ing at this time. This is shown by The former is producing now almost an investigation of the commercial as many commercial apples as New apple industry recently made by the York and the latter is producing about United States Department of Agricul- half as many. Roughly speaking, New ture. Indeed, the largest single com- York, the Pacific Northwest and mercial apple producing section in the the Shenandoah-Cumberland produce United States has reached its maxi- about five-eighths of all the commermum production, and unless the cial apples grown in the United States planting rate increases a decline is to The Shenandoah-Cumberland region is

be expected.

That region is western New York, which early in the '60s became and has since remained the centre of commercial apple production in the United States. Western New York has produced regularly about one-fourth of the normal commercial apple.

Other regions of considerable commercial apple industry.

Other regions of considerable commercial apple. fourth of the normal commercial apple crop of the country. But most of the present bearing trees were planted in late '60s and early '70s and are nearly fifty years old. Vigor productivity continue longer estern New York than anywhere else in the country, perhaps, yet they can not be maintained indefinitely, and the centre of production may be expected to shift. Simiis known as the New England Bald-Win belt, including portions of Maine,

elatively less importance.

NAKING the United States as a new commercial apple regions have whole, there has been very come into large production—the Palittle planting of apple trees cific Northwest and the Shenandou.

> mercial apple production are the Pied-mont district of Virginia, the fludson Valley, southern Ohio, western Michi gan, southern and western Illinois, the Ozark Mountain region of Arkansas region of Iowa, Missouri, Mansas and

California and Colorado. Investigation of commercial apple production was begun by the Department of Agriculture in 1917 and a sur vey has been made of every important apple producing county in the United chusetts, but as this has never rep-tion a carefully organized system has resented more than 5 per cent, of the been perfected for issuing regular reial production it is of monthly reports during the growing season forecasting commercial apple century were as trying in proportion ery In latter years two comparatively production.

rately served it was first class food.

A dollar in the markets of 1831 went long way. "It would," recorded Abram C. Dayton in his "Last Days of Knickerbocker Life in New York." and pleasure as now, in 1871."

Four years wrought a startling change. Prices went upward like skyrockets and New York housekeepers howled as loudly as ever they are howling to-day. Panie conditions ruled the land. Would not these entries from Hone's Diary for days in 1835 and 1837 do in spirit for the diary of a New Yorker of 1919?

"Living in New York is exorbitantly sons like me who live upon their inne, and harder still upon that large and respectable class whose support is derived from fixed salaries. Marketng of all kinds, with the exception of apples and potatoes, is higher than I ever knew it, The sweat of the brow of New York all runs into the pockets of the farmers. I paid to-day 1% cents a pound for hay, three times the ordinary price. I laid in a winter stock of 400 to 500 pounds of butter at 2 shillings and 4 pence (29 cents). In the long course of my thirty-four years nousekseping I never buttered There are many persons in New York as good as myself who must be con-tent to eat dry bread this winter, or

at least apread the children's slices confoundedly thin. . . . "The market was higher this morning than I have ever known it. Beef.

cents; small turkeys, \$1.50. "Markets continue extravagantly high. The farmers (or rather the market speculators) tell us that it is owing to the scarcity of dorn; but the shad, the cheapness of which makes them in ordinary seasons a great resource to the poor, are not to be bought under 75 cents and \$1. Is this owing to the scarcity of corn, or are the fish afraid to come into our waters lest they be caught in the vortex of Wall Street? Brooms, the price of which time out of mind has been 25 cents, are now sold at half a dollar;

but corn is scare. Poor New York!" History Repeats Itself.

"Poor New York!" was the cry in 1837. "Poor New York!" had been the cry just twenty years earlier. winter of 1817 was a very hard wina pound, pork and veal to 10 cents outton to 8 cents, large turkeys to \$1,56, fresh butter to 83 cents, and potatoes to \$56 cents a barrel. Poor

If that trite old-saying about hisory repeating itself still continues to dishes! So strict that by gastronomic hold good the housewife and the sup- sophistry it extends to a dozen, brant port of the family should find crumbs being transformed into fish, oysters comfort in the story of one hundred coming under the denomination of years ago. The last forty months of vegetables and veal sweetbreads being duced 12 per cent. of the spring the second decade of the nineteenth pronounced of the genus confectionto the average income as the justly

richness and abundance of supply."

Here is an excerpt from his list:

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Veal		į.								٠	S						٠	ï	Ü			Ü	6	to	1
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The list indicates the market condi-

tions of those blessed old days. The proprietor of a hotel or restaurant was also favored in other ways. He paid his walters ten to twelve dollars; his boys six to seven dollars a month with ten dollars; his dish washers four t five dollars. A guide book published in 1846 listed 123 eating houses in New York, not including those establishling on Nassau street dined more than street, a famous refectory of the pe-

Beef 6c. my bread at so extravagant a rate. Mutton Chicken MADE DISHES.

> home table of the old time New Yorker. 1838. He wrote:
> "Ten gentlemen met and dined to- Montana.

day, being the first regular meeting of Durum wheat, in demand for regions a club which was there organized to of low rainfall and with a special mardessert of fruit, ice cream and jelly."

29, 20 and 15 per cent., respectively.

Hone's own dinner hour was 4 o'clock the total spring wheat crop.

The Velvet Chaff variety had see in Minnesota with 22 per cent. tion in the matter of courses trying, for in 1841 he recorded: "A strict ob-

Of those famous gatherings of the

several courses might be had for the States in 1830 left a record of the coffee and chocolate, light dishes of sum of 12% cents. Though not elabo- prices at Fulton Market, which, he meat, ice cream and confectionery, said, "surpasses any I ever saw for with lemonade and French and Gerwines. After the young people had finished this repast there was round dancing. Thorburn, moralizing in 1843, threw light on existing conditions and prices. He wrote:

"You are only a clerk with \$500 a year. If you expect to be a merchant Broadway, where you fall in with one meals. Yet as late as 1859 that price the same \$2.50."

houses for rubbing, scrubbing and polport a decent family fifty years ago. People were certainly happier then."

ishing of brasses and furniture, for armchairs and pier glasses, Brussels shilling," wiping, dusting and breaking of carpet and other furniture, all rich and In oth glasses and china, than it took to sup- luxurious; at dinner he eats pate de fole gras and woodcock, at supper he has elaborate little dishes which exer- twelve and a half to fifteen cents. No matter how moderate his appe- cise an experienced cook for an hour Nuts of all kinds were being sold for tite and simple his wants the visitor in or two, at breakfast he has salmon at ten cents a quart. Small oranges New York to-day would hardly be 50 cents a pound, for all of which Guz- were ten cents a dozen; grapefruit likely to find cause for complaint if at | zle pays \$2.50 a day. The Rev. John | twenty-five cents, and pears twenty the end of his stay the finest hotel in | Jones has a cup of weak tea for his cents. The particular dish in demand gef married. You leave your office at the city were to present a bill calling breakfast, a slice of beef for his dinner or 8 in the evening and stroll up for \$2.50 a day for his room and his and a room under the tiles, and pays turtle soup, and green turtle was

of those who are long since dust and sonal memory. It was a little more than twenty years ago that the writer of this article first found employment as a "cub" reporter on a New York newspaper. His first assignment was to go out and write a color story of he finds in an old scrap book. It is illuminating in many ways. Part of his instructions had evidently been to note prices in a general way. Lobsters were being sold in both Fulton and Washington markets at 18 cents a pound. One talkative Washington market poultry dealer enlightened the pocketbook. Tet it is possible for him to derive a measure of satisfaction by recalling that, just as ten years or so ago he himself was quite unconstous of his temporary good fortune, so the Manhattanite of the days of a greater plenty and lower pieces of the steep possibly moved to grumble if he came across a menin of some which tood on the site now was probably moved to grumble if he came across a menin of some which tood on the site now was probably moved to grumble if he came across a menin of some thirty or forty years earlier.

Resently the present witter was a substantial meal might there be as billing and the richness and style of the subject from a New York. "We company moved to grumble if he subject from a New York weekly shilling Plate and Two Shilling Orditorial on heavy of the sum of two company some for the subject from a New York. "We charge to he subject from a New York weekly want, although thore are a great many for the sum of two compans which took is it as week." Horse agreed. He apart of the states and style of the embets of the subject from a New York. "We company was thought and the richness and style of the embets of the sum of twelve and a half corts and the richness and style of the embets of the sum of twelve and a half corts and the richness and style of the embets of the sum of twelve and a half corts and the richness and style of the embets of the sum of the fact, simply want, although thore are a great many for the sum of twe reporter as follows: Turkeys, you see, are what peoper and the richness and style of the embets of the sum of twe reporters. The sum of twe reporters a famous shilling ord. Turkeys, you see, are what people generally and the richness and style of the embets of the sum of twe reporters. The sum of twe weekly shilling ord. Turkeys and the richness and style of the embets of the sum of twe reporters. The sum of twe reporters a famous of the sum of twe reporters. The sum of twe reporters. The sum of twe reporters. The sum of twe reporters a famous of the sum of new reporter as follows: "Turkeys,

To leave the appetites and problems

the price of turkey to range from bringing fifteen cents a pound.

Dance of the Epileptics in Luxemburg 1698 by St. Willibrod, the patron saint | Echternach had a marvellous influence | In the agony they cast their eyes

By CHARLES A. DAILEY.

Army of Occupation who are stationed in the village of Echternach, in the Grand Duchy of Luxemburg, will be called upon in all ments that served only oysters. Gos- probability to police a strange and horrifying procession which will take one thousand persons a day. Here is place in the town June 10, the Tues-1851 of Chamberlain's saloon in Pearl time in five years the ceremony will be uninterrupted by the war and hundreds if not thousands of pilgrims from Luxemburg, Belgium and occupied Germany will participate in the anclent ceremony, an ordeal that tries the nerve of the onlooker.

Echternach, an ancient town of 4,200 inhabitants on the River Sure, is about fifteen miles from Luxemburg, about twelve miles as the crow flies

gained on other varieties of

of the spring wheat crop. As esti-mated by the Bureau of Crop Esti-The abundance in evidence at public mates of the United States, the Mar establishments was reflected at the quis variety was 59 per cent. of the spring wheat crop in Minnesota, 47 Turn again to Philip Hone's Diary for per cent. in North Dakota, 58 per cent. in South Dakota and 47 per cent, in

dine at each others' houses every Mon- ket as a material for such products A sumptuary law was enacted as macaroni, was second in popularity confining the dinner to soup, fish, oys- in 1918 in North Dakota, South Da ters and four kinds of meat, with a kota and Montana, where it produced 29, 20 and 15 per cent., respectively, of

ond place in Minnesota with 22 per cent. of the total, third place in North Dakota with 12 per cent, and fourth

Third place was taken by Blue Stem in Minnesota, and this variety proit was of small use in North Dakota Fife and other varieties.

HE soldiers of the American of the epileptics. Tourists seldom over the inhabitants of the village. It heavenward imploring the Almighty to would appear that after his death the have compassion on them, to relieve off the beaten path even of those visit- aid of his spirit was invoked by those them from their distress. ing Luxemburg and Treves. Yet suffering from epileptic diseases. \ "Before me," said one witness, "is an those who do find much of interest. Present at the transfer of the bones old woman of eighty. The poor creations are the suffering from the said one witness, "is an those who do find much of interest."

The abbey maintained its independence down to 1801 and its chief point of in- in 1906 were many notable bishops who ready her brow is covered with sweat terest to the visitor is the abbeychurch of St. Willibrod, a Romanesque edifice of 1017-31, with Gothic addi- Bishop of La Crosse, Wis. Other ec- has just gone by. They seem to be enwas restored in 1861 and subsequently and lovers of the artistic have been shocked by the gaudy interior paint-

The annual "dancing procession" which made Echternach a town of harrowing for publication. One grewsome fame was participated in scarcely feels like imagining, much 15,000 persons, many of whom were at- ples as they dance their way to the But from time to time ten, a hundred tracted by curiosity, but enough of shrine. them crippled pilgrims to make the sight a never-to-be-forgotten one. At the morning, on German territory, witness, join the procession and begin tracting, as the ceremony will, a just beyond the bridge crossing the to dance. The whole street—the very curious as well as a devotional crowd. the American troops garrisoned in the The pilgrims approach in rows of five. Some of the afflicted stagger, some vicinity of Echternach probably will in rank and file formation, some hand fall to the ground only to rise again Marquis Wheat Gaining have a busy day since the Sure marks in hand, others holding their neigh- and falter onward. One understands THE Marquis variety of wheat has the boundary line between Luxem- bor's handkerchief. Among them are the peasant who said: "They say epi-

burg and Germany.

The writer, in the course of a visit spring wheat, year by year, un- to Luxemburg, Treves and the surtil in 1918 it was more than one-half rounding country in 1906, was just a cornfield as the pilgrims execute their bit too late personally to witness the annual ceremony, which that year attracted epileptics from all parts of Europe, inspired by the belief in the powers of the bones of St. Willibrod the healer. That year particular interest attached to the ceremony as the bones of St. Willibrod had been transferred the day previously to the Basilica from the old parish church in which

the pilgrims must dance a distance of kind of irregular march, in the course of which each person, to the accompaniment of music, makes three steps in a forward and two in a backward of five steps in order to advance one.

remained over for the rites of Whit

Sure, or Sour as the Germans spell it. houses—seem in motion. curious dance.

wrecks of humanity, this quivering, shaking mass of epileptics, approaches. spectacle or try to profit by the

from the abbey church to the Basilica ture is shaking from head to foot. Although the trying pligrimage is only Tuesday, and among them was the just begun. A crowd of laughing boys lesiastics present were the Bishop of joying themselves, as with agile limbs Utrecht (Holland), the Bishop of they spring backwards and forwards. Treves and the Bishop of Dacca These are the substitutes for those who have come to Echternach as pil-Of the procession itself the writer grims, but who at the last moment obtained several descriptions, some too have realized their inability to join the

The spectators who line the streets annually before the war by 12,000 to less seeing, the tortures of the crip- do not laugh-the sight is too hideous. a thousand of these motionless on-The procession begins at 8 o'clock in lookers, carried away by the sight they

hundreds of children, peasants, poor lepsy is cured here, but I have seen and aged women. The whole aspect some leave Echternach much wore of the procession resembles a waving than they came. I must turn my hra versal folly."

One finds on talking with the townspeople that they do not encourage the

Wireless Telephones for Forest Regions

ssion of the epileptics, for to be cured in the forests, and the Signal Corps of the army has lent four combination of talking from a high point to a low sets of transmitting and receiving ap- point, and the Clearwater Forest exparatus to the Forest Service of the periment will demonstrate whether United States Department of Agricul- messages can be communicated from

Equipment is to be installed on but separated by mountains. Mount Hood, at an elevation of about himself a healer, but that the Abbot of are to be placed in the Clearwater facilities of the Forest Service.

N many sections of the national Forest region of Idaho, which is heavy

forests it has been found impos-sible without great expense to Wireless telephones have never been in the Basilica from his death in 739 maintain telephone wires or cables be- tried in mountainous country, and inuntil the removal to the church was cause of the havoc wrought by timber | terest centres in the results of the exfalling across the wires and by heavy periments, particularly in the effect on One must summon up a great deal snowslides. Therefore wireless tele- messages of high ridges between teleperiment will show the practicability

two points of about the same elevation 13,000 feet, and another set is to be at tablished at lookout points and will One did not gather on talking with the nearest forest ranger station about give warnings of fires developing is the inhabitants that St. Willibrod was twelve miles away. Two other sets the forests, supplementing the regular